

## **Operating & Maintenance Instructions – Kitchens & Bedrooms**

Information on general cleaning and maintenance of Kitchen & Bedroom units, Doors, Drawers, Fascia Panels, Worktops and Sinks is provided below. Users should read the following guidance instructions carefully before operating and maintaining any fitments.

Please ensure this document is retained for future reference.

### **Temperature & Humidity**

To avoid delamination of Melamine faced wood-based panels and Vinyl wrapped MDF core board panels, a continuous room temperature should be maintained. Ideally between 10°C (50°F) and 30°C (86°F) and atmospheric humidity should not exceed over 75% for a prolonged period of time.

Note: - It is important to recognise that wall and base units situated adjacent to ovens, hobs and frequently used electrical appliances, such as kettles and toasters, can suffer from excessive, heat, moisture and condensation. In such cases great care must be taken to ensure that units subjected to such conditions are wiped and dried thoroughly to avoid delamination.

Placing very hot items, such as kettles, heated pots, etc., directly on surfaces, can permanently damage surfaces including worktops. This type of damage can be easily avoided by using a heatproof mat between the hot object and a work-surface.

### **Door, Drawers & Fascia Panels (Vinyl wrapped)**

Many domestic multi-purpose cleaning agents are unsuitable for use on this product. The use of aggressive chemicals can result in irreversible damage. Please follow these guidelines carefully. Do not use wax, furniture polish, abrasive or aggressive cleaners, bleach or hypo chlorate (chlorine) based cleaners, multi-purpose cleaners, dilutes, acetone, alcohol, solvent or similar products. Similarly do not use scouring pads, wire wool or any similar cleaning aids.

They should be wiped clean with a cloth dampened with water being careful to avoid over wetting. Ensure kitchen spillages are removed immediately.

Items should not be hung on / over / off the Doors, Drawers & Fascia Panels.

Doors and Drawers should be fully closed when not in use.

Doors will naturally move due to extremes of temperature and constant use. In order to adjust them back to the original position please follow the instructions below.

### **Water**

Water and liquids can cause irreversible damage to wood based core board products (inc. but not limited to MFC and MDF). Therefore, it is important to ensure that any water or liquids are wiped and dried thoroughly. Note, water damage is not covered by warranty.

### **Adjusting & Aligning – Doors & Drawers**

If doors need to be adjusted, turn the hinge adjustment screws a half turn (Screw in the middle of the hinge) clockwise/anti clockwise to level the doors. This applies to all hinges, however, not all hinges will require adjustment. Please note, Hinges that have a soft-close mechanisms may require the soft-closer part removing to allow access to the Hinge adjustment screw.

If a drawer front fascia panel become un-level and out of alignment, loosen the screw at the side of the Meta-box drawer box to lower/ heighten the drawer front. Please ensure you tighten screw when you have achieved the correct level. Adjustment for Drawer fronts attached to Soft Close Meta-box Drawer systems may differ.

### **Cleaning – Drawer Boxes**

Brush out any loose dust, dirt etc. and wipe clean with silicone furniture polish or cloth dampened with mild detergent. Avoid harsh, abrasive cleaning materials, solvents and particularly avoid saturating the drawer bottom with water.

### **Cleaning – Interiors of Units**

Brush out any loose dust, dirt etc. and clean interior surfaces by means of a silicone furniture polish or cloth dampened with water containing a mild detergent. Polish surfaces with a soft dry duster. As with drawer boxes, avoid any harsh or abrasive cleaning materials and excessive water or any other liquid.

### **Care and Maintenance of – Hinges & Drawer Runners**

These should be inspected periodically and any dirt, fluff or grime removed by means of a vacuum cleaner nozzle and flexible hose or soft, dry brush or duster. Lubrication should not normally be necessary. However, household spray polishes can be used as a lubricant if required.

### **Worktops**

Most everyday stains may be removed by wiping with a cloth dampened with water and a mild detergent. Persistent stains can be removed with a mild abrasive cleaner, but harsh scouring powders should be avoided. Afterwards wipe clean with a damp cloth.

Certain chemicals and strong dyes can cause damage and discolouration. Spillage and juices from such things, including but not limited to, as beetroot juice, concentrated fruit juice, peppers, dyes, shoe polish, chemicals, wax, blood, universal markers, graphite/lead pencils, ball-point pens, tea, coffee, fat, oil, dirt particles, finger marks, nicotine, nail varnish, varnish, printing ink, adhesives etc. should be mopped or wiped off and thorough cleaning commenced immediately.

Always avoid placing hot saucepans, kitchen utensils, directly onto the worktop, always use a protective pad/mat.

Always avoid cutting or chopping directly on the worktop, always use a suitable chopping board.

Always avoid excess water on worktops, ensure water/liquids are wiped away.

### **Sinks**

Your sink should be washed with warm soapy water, wiped dry and then buffed with a soft cloth to restore the polished surface.

Undiluted disinfectant and bleached spilled on your sink will leave a permanent stain if not removed immediately. Wash off immediately and clean area with plenty of water containing a mild detergent. Do not use any harsh abrasives or scouring powders.

Perforated rubber or plastic mats in sinks will reduce opportunities for scratching and marking by pans, utensils, tableware and kitchen equipment.

Stainless steel resists stains well but occasionally it might dull or show greasy finger marks.

Some foods (milk and milk products and acidic foods such as ketchup, mustard, mayonnaise, lemon juice, vinegar, salt, salad dressings) should be rinsed thoroughly off the surface promptly or they could affect it.

Cooked-on food or grease can be removed by using a fine abrasive cleaning powder or a paste of baking soda and water.

Other tips for polishing stainless steel are:

Rub with olive oil or club soda to remove streaks.

To clean and brighten stainless steel, moisten a cloth with undiluted white or cider vinegar and wipe clean.

Bright stainless steel finishes should not be cleaned with bleach, creams or abrasive materials such as wire wool or silver dip.

Commercial stainless steel cleaners are also available.

Most satin finish stainless steel has a grain; if using any kind of abrasive on a satin stainless steel surface, always make sure it is cleaned in the direction of the grain.

'White' areas can be rubbed out with a very fine Scotchbrite pad but make sure it is along the grain lines and not at right angles to them.